

# WINE BITES

*Choose any three wine bites for \$20*

**Smoked Salmon Spread:** Wild caught smoked salmon, fromage blanc, red onions, fresh dill, capers and lemon. Served with artisan crackers.....\$8

*Pairs well with our Rosato*

**Tapenade:** Roasted tomato and Kalamata olive spread inspired by the cuisine of Provence. Served with rustic sourdough baguette (V).....\$8

*Pairs well with our Sangiovese*

**Greek Plate:** A small plate of stuffed grape leaves, tomatoes, artichoke & palm hearts, olives & asparagus.(GF, V).....\$8

*Pairs well with our Bravo Rosso*

**Antipasti Plate:** A small plate of meats & cheeses, asparagus, mustard & olives....\$8

*Pairs well with our Hunters Red*

**Wild Mushroom Pâté:** A chanterelle, porcini and portobello mushroom spread with caramelized onions and shallots and alder smoked sea salt. Served with artisan crackers.(V).....\$8

*Pairs well with our Primitivo*

**Roasted Garlic:** A head of caramelized roasted garlic. Served with warm gorgonzola and locally baked bread....\$8

*Pairs well with our Nebbiolo*

**Gigandes in Vinaigrette:** Marinated giant Tuscan white beans. Served with locally baked bread.(V).....\$8

*Pairs well with our Malbec*

**Wine Bite Cheese Plate:** local & imported artisan cheeses with seasonal dried fruit & Marcona almonds.(GF).....\$8

*Pairs well with our Dolcetto*

*Items with the following designation are*

**GF - Gluten Free**

**V - Vegan**

*Gluten Free Crackers are available, and olives can be substituted for bread/crackers. Our kitchen is not Gluten Free but we will do our best to accommodate your needs!*

# DESSERTS

**Gelato or Sorbetto:** Chocolate Gelato or Raspberry Sorbet topped with a dark chocolate lattice.....\$5

**Cupcakes:** From Sequim's Local Cakery "That Takes the Cake" .....\$4

**Chocolates:** From "Yvonne's Chocolates" made in the Dungeness Valley.

- Chocolate Bark.....\$5.75
- Truffles..... \$1.25

# OTHER BEVERAGES

**Coffee:** Brewed with Washington roasted beans - Regular or Decaffeinated.....\$2

**Hot Tea:** Herbal & Caffeinated options..\$2

**Pellegrino Mineral Water:**(750ml).....\$6

**Pellegrino Fruit Sodas:** Lemonata (Lemon) or Aranciata (Orange).....\$3

**Kombucha:** Rotating kegs on draft from Iggy's on Bainbridge Island. (6oz).....\$3

**Wine, Beer and Cider on Back of Menu**

# SIDES

**Side Salad:** Field greens with house made red wine vinaigrette.(GF,V).....\$5

**Fruit & Nuts:** a plate of seasonally available fruit and nuts.(GF,V).....\$5

**Olives:** A selection of imported olives topped with Italian herbs.(GF,V).....\$3

**Bread and Oil:** Locally baked bread served with balsamic vinegar, olive oil, and Italian herbs.(V).....\$3

**Extra Bread or Crackers: .....\$3**

## ENTREES

**Caprese Salad:** Roasted roma tomatoes with fresh mozzarella, basil and field greens. Served with house made red wine vinaigrette.(GF).....**\$9**

*Pairs well with our Barbera*

**Apple Gorgonzola Salad:** Field greens with sliced apples, gorgonzola, balsamic candied walnuts. Served with house made red wine vinaigrette.(GF).....**\$9**

*Pairs well with our Bravo Bianco*

**Beet Salad:** Field greens with sliced pickled beets, herbed goat cheese, dried cranberries and honey glazed almonds. Served with house made red wine vinaigrette.(GF).....**\$9**

*Pairs well with or Pinot Grigio*

**Campfire Quesadilla:** Mt. Townsend Campfire cheese with sundried tomatoes on a crisp flour tortilla. Served with Salsa Fresca, field green salad and house vinaigrette.....**\$10**

*Pairs well with our Omaggio*

**Flatbread Special:** check our specials board or ask your server for our rotating flatbread special. ....**\$10**

## To share

**Baked Brie:** Mt. Townsend Cirrus Cheese baked with your choice of:

-Fig & Pecan

-Pesto & Pine Nut

With artisan crackers and apples.....**\$12**

**Charcuterie:** A selection of cured meats, Manchego and Gorgonzola cheeses, pickled asparagus, olives and mustard. Served with artisan crackers.....**\$12**

**Fromagerie:** Cheese plate with four artisan cheeses, seasonal fruit and nuts,

fig spread and olives. Served with artisan crackers.....**\$12**

## Small plates

**Stuffed Dates:** Six Medjool dates stuffed with herbed goat cheese, wrapped in prosciutto and baked to perfection on a bed of pesto. Topped with a balsamic reduction.(GF).....**\$8**

**Stuffed Mushrooms:** Six baby Portobello mushrooms stuffed and baked to perfection. Your choice of:

- Smoked Salmon
- Herbed Chèvre

(GF).....**\$8**

**Queso Espagnole:** A cozy melted and gooey baked fromage blanc spread made with shredded Manchego and mozzarella cheese, chorizo, caramelized onions and smoked paprika. Served with locally baked bread.....**\$7**

**Field Plate:** A plate of turmeric infused hearts of palm, roasted tomatoes, artichoke hearts, pickled beets and other seasonal and locally sourced vegetables. Served with olives and seasonal fruit and nuts. (GF,V).....**\$7**

**Chèvre:** Goat cheese medallion encrusted with local lavender and other herbs de Provence, served with artisan crackers .....**\$7**

**Bruschetta:** Locally baked bread topped with roasted tomatoes, garlic, olive oil, fresh basil chiffonade and balsamic reduction (V).....**\$7**

**Apple Brie:** Triple cream brie toasted onto locally baked bread, topped with fresh apple slices, a honey drizzle and pecan dusting.....**\$7**

**Spread Sampler:** A trio of our roasted tomato tapenade, Wild Mushroom Pâté

and Smoked Salmon Spread served with  
artisan crackers.....**\$8**